

ABSTRACT

Peanut butters and peanut butters spreads with lower fat content, minimal oil separation, long shelf life and having desired sensory, textural and flavor characteristics are produced by a process including steps of (a) roasting peanuts
5 to a specific degree and color; (b) grinding the roasted, unblanched peanuts to a particle size ranging from 1.5 to 3.5 mm; (c) if desired, adding specific herbs, spices, dried fruits and/or extracts of same, together with salt and/or sugar to the thus obtained peanut paste and blending all components at specific temperatures; (d) pumping the resultant peanut butter through specific pumping
10 systems to depositors; (e) feeding into containers and sealing.